

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/08/2009      **Time:** 13:30      **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 34 °F    **Processed:** 38 °F    **Size:** Quart  
**Processor/Distributor:**    MAOLA MILK & ICE CREAM      **ID#:** 37-43

**Sample Receipt:**

**Date:** 06/09/2009      **Time:** 08:00  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Benjamin Saavedra

**Environmental Microbiology**

**Sample Group: ES060909-0075**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
792	6-25	Half Pint	Skim	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
793	6-25	Half Pint	1 %	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
794	6-25	14 Ounces	1% Chocolate	Not Found	Not Found	< 1 EHSCC/mL	< 250 EPAC/ml			
795	6-19	1/2 Gallon	1 % Acidophilus	Not Found		< 1 EHSCC/mL				
796	6-25	Half Pint	2 %	Not Found	Not Found	5 PCC/ml	< 250 EPAC/ml			
797	6-25	14 Ounces	Homo (Whole)	Not Found	Not Found	< 1 EPCC/ml	< 250 EPAC/ml			
798	7-5	Quart	Non Fat Buttermilk	Not Found		< 1 EHSCC/g				
799	7-6	1/2 Gallon	Buttermilk Blend	Not Found		< 1 EHSCC/g				
800	6-8	2 Ounces	In Plant Raw ( RT 1-34)		Not Found		82000 PAC/ml			
801	6-8	2 Ounces	In Plant Raw ( RT 3-34)		Not Found		> 2000000 EPAC/ml			
802	6-8	2 Ounces	In Plant Raw ( RT 4-37)		Not Found		59000 PAC/ml			

**CONTROLS:**

**Analyzed by:** Benjamin Saavedra  
**Plating Date:** 06/09/2009      **Time:** 09:00  
**Temperature when analyzed:** 0.5 °C

**PAC:** 0      **Equip:** 0  
**Air Density:** 0 /15 min      **Diluent and NB:** 0 / -

**SSF:**

**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley